



# L'OBAGA Rosat

*"The candy of Priorat"*

Category: DOQ Priorat

Vintage: 2022

Production: 1.159 bottles.

Varieties: Grenache.

Origin: Vines of Grenache from 40 years old terraces, collected in parcels from Gratallops, El Lloar, La Vilella Baixa and La Vilella Alta.

Elaboration: Handpicked grapes, maceration for 12 hours before pressing, fermentation in stainless steel tanks, and bottled afterwards.

Tasting notes, by Frank Smulders MW: "Quite deep colored, nose a bit closed. On the palate however full of juicy red fruits like raspberry red cherries, a lightly spicy character with some tannins providing the wine an appealing bite. The 14% alcohol well integrated giving the wine body and smoothness. Quite long finish, an appealing rosé wine to join, cooled properly, any summer meal."

L'OBAGA "A transgressor Priorat"

VINÍCOLA  
— DEL —  
PRIORAT  
— EST. —  
1917



VINÍCOLA  
PRIORAT  
— EST. 1917 —